

Tasks	Outputs	Outcomes
<ul style="list-style-type: none"> <li>• Contact Santa Monica Bay Watershed cities and obtain trash data</li> <li>• Analyze trash data and map high trash generation zones</li> <li>• Map restaurants in high trash generation zones</li> <li>• Analyze data for a correlation between restaurants and high density trash zones</li> <li>• Visit 10 CBC restaurants to educate each establishment and recruit program participants</li> <li>• Develop source reduction plans at 3 participating restaurants</li> <li>• Assist the 3 participating restaurants in transitioning to durable, reusable ware by way of auditing existing disposable costs, researching durable material vendors, providing financial incentive to help subsidize transition, and training restaurant staff</li> <li>• Develop and print table tents and any additional outreach materials necessary to educate restaurant patrons on the program and solutions</li> <li>• Distribute outreach materials to all CBC restaurants</li> <li>• Analyze purchases of disposables (pre-pilot) versus reusables and determine cost savings and landfill/marine debris prevention over time</li> <li>• Develop report on pilot project results</li> <li>• Create 3 videos to share case study findings</li> </ul>	<ul style="list-style-type: none"> <li>• Compilation of pre-ban volumetric data from stormdrain and Continuous Deflector Separation (CDS) unit cleanouts for 1 Santa Monica Bay Watershed city</li> <li>• Characterize trash collected from stormdrains in target areas</li> <li>• 450 restaurants educated on plastic pollution and marine debris</li> <li>• Conduct targeted engagement at 10 CBC restaurants in the Santa Monica Bay Watershed on plastic pollution</li> <li>• Of these 10 restaurants, work with 3 to implement a source reduction plan and provide hands on assistance to reduce disposables and increase the use of durables at each establishment</li> <li>• Number of disposable items eliminated such as utensils, cups, plates, bowls, food trays, straws, individually wrapped condiment packets, and napkins from food service operations on an annual basis by participating restaurants based on baseline metrics collected via pre-program surveys</li> <li>• Tons of trash diverted from landfills</li> <li>• Number of public engagement materials (i.e. table tents, messaging on flatware dispensers, etc.) used to engage restaurant patrons on plastic pollution</li> <li>• Dollars saved at participating restaurants (i.e. potentially \$3,000 per location)</li> <li>• 3 video case studies created for</li> </ul>	<p>Short-Term</p> <ul style="list-style-type: none"> <li>• Educating and shifting the behavior of 3 restaurants in the Santa Monica Bay Watershed</li> <li>• 30-50% reduction of disposable foodware items that were targeted for reduction through a program audit</li> <li>• Immediate reduction in single use disposables going to landfills and waterways</li> <li>• Cost savings for participating restaurants</li> </ul> <p>Long-Term</p> <ul style="list-style-type: none"> <li>• Transferable model for plastics reduction program at food serving establishments</li> <li>• Increase in number of restaurants switching from single use to durable dining supplies due to case study results</li> <li>• Increased awareness in the community on plastic pollution and concrete solutions</li> </ul>

	<p>public engagement and program marketing</p> <ul style="list-style-type: none"><li>• 1 press release and bi-weekly social media outreach</li><li>• Adding CBC XXXX as a criteria in the CBC restaurant inspection checklist and handbook</li><li>• Window decal for XXXX</li></ul>	
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